

Peated Red Ale

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **32**
- SRM **9.9**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **11.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.6 liter(s)**
- Total mash volume **9.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **70 C**, Time **10 min**

Mash step by step

- Heat up **7.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **70C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **11.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|-----------------|-------|-----|
| Grain | Simpsons - Peated Malt | 1.25 kg (57.6%) | 81 % | 5 |
| Grain | Monachijski | 0.72 kg (33.2%) | 80 % | 16 |
| Grain | Viking melanoidynowy | 0.1 kg (4.6%) | 75 % | 60 |
| Grain | Weyermann Spezial W | 0.1 kg (4.6%) | 68 % | 300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| First Wort | Extra Styrian Dana | 10 g | 60 min | 10.2 % |
| Aroma (end of boil) | Kent Goldings | 20 g | 5 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |